Appln. No. 10/532,699

Amdt. Dated: September 21, 2010

Reply to Official Action of June 21, 2010

## **Amendments to the Claims:**

Claims 1 - 20 are cancelled.

21. (Previously Presented) A method of cooking rice, noodles or pasta wherein sticking is avoided, comprising:

mixing rice, noodles or pasta with white potato-derived water-soluble acidic polysaccharides prior to, during, or after heating the rice, noodles or pasta, the polysaccharides having uronic acids as constituents and a starch content of no more than 60 wt %,

wherein the polysaccharides are added in an amount in which the uronic acids are 0.003 – 1.0 wt% of the rice, noodles or pasta.

- 22. (Previously Presented) The method of claim 21, wherein the polysaccharides are added in an amount in which the uronic acids are 0.035 0.5 wt% of the rice, noodles or pasta.
- 23. (Previously Presented) The method of claim 21, wherein the polysaccharides are added in an amount in which the uronic acids are 0.08 0.2 wt% of the rice, noodles or pasta.
- 24. (Cancelled)
- 25. (Previously Presented) The method of claim 21, wherein the starch content of the white potato-derived water-soluble acidic polysaccharides is no more than 30 wt%.
- 26. (Previously Presented) The method of claim 21, wherein the starch content of the white potato-derived water-soluble acidic polysaccharides is no more than 10 wt%.
- 27. (New) A method of cooking rice, noodles or pasta wherein sticking is avoided, comprising:

mixing rice, noodles or pasta with white potato-derived water-soluble acidic polysaccharides prior to, during, or after heating the rice, noodles or pasta, the polysaccharides having uronic acids as constituents and a starch content of no more than 60 wt %,

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wherein the polysaccharides are added in an amount in which the uronic acids are 0.003 – 1.0 wt% of the rice, noodles or pasta, and

the polysaccharides are used in combination with an additive, wherein the additive is not a salt.

- 28. (New) The method of claim 27, wherein the polysaccharides are added in an amount in which the uronic acids are 0.035 0.5 wt% of the rice, noodles or pasta.
- 29. (New) The method of claim 27, wherein the polysaccharides are added in an amount in which the uronic acids are 0.08 0.2 wt% of the rice, noodles or pasta.
- 30. (New) The method of claim 27, wherein the starch content of the white potato-derived water-soluble acidic polysaccharides is no more than 30 wt%.
- 31. (New) The method of claim 27, wherein the starch content of the white potato-derived water-soluble acidic polysaccharides is no more than 10 wt%.